Chef Recommends

MAPLE-BOURBON GLAZED SALMON
parmesan-bacon potato croquette, grilled asparagus
33.50

APPLEJACK SEA BASS
sweet bourbon reduction, granny smith apples, sun-dried cherries, wild rice risotto
48

Shareables

OYSTERS ON THE HALF SHELL
each
2.75

FIRE ROASTED OYSTERS
herb butter, parmesan, grilled bread
22

OYSTERS ROCKEFELLER (5)
spinach, bacon, cream cheese, anisette
21.50

N'AWLINS OYSTERS
baked with crawfish tails, mozzarella, louisiana spices, tomatoes, garlic
23

SHRIMP COCKTAIL
traditional
16.75

CRAB CAKE
lemon butter
20.50

FRIED CALAMARI
artichoke hearts, jalapeños, sweet red peppers, marinara + remoulade sauce
17.50

NEW ORLEANS CRAWFISH BREAD
crawfish tails, mozzarella, louisiana spices, tomatoes, garlic
15.90

CRAB, SPINACH & ARTICHOKE DIP
housemade tortilla chips
17.25

OYSTER BAR TRASH
blackened shrimp, lump crab, steamed rice, lemon butter
20.25

STUFFED JALAPEÑOS
seafood stuffing, ranch dressing
12.50

FRIED ALLIGATOR
dijon cream sauce
18.50

BROILED or PAN SEARED served with seasonal sides add lemon pepper or blackening $1 add a house salad 4.99

Off the Hook

SNAPPER
36.90

MAHI MAHI
30.90

REDFISH
27.90

CHILEAN SEA BASS
44.90

SALMON
27.90

over the top

complement today's catch with a topping

CRESCENT CITY
blackened shrimp, crab, crawfish, lemon butter
11

PONTCHARTRAIN
crab, mushrooms, white wine cream sauce
12

CRAWFISH ÉTOUFFÉE

traditional
9

House Specialties

add a house salad 4.99

SOUTHERN FRIED FISH

french fries, onion strings
22.90

SIGNATURE FISH PONTCHARTRAIN

broiled tilapia, crab, mushrooms, white wine cream sauce, seasonal vegetable, dirty rice
27.90

BLACKENED REDFISH ÉTOUFFÉE

blackened redfish, étouffée topping, dirty rice, seasonal vegetables
34

CRAWFISH ÉTOUFFÉE

steamed rice
22.90

CEDAR PLANKED SALMON

char-grilled, honey dijon sauce, dirty rice, seasonal vegetables
29.90

CRAB CAKES

lemon butter, pimento cheese grits, seasonal vegetable
40.50

CRESCENT CITY SNAPPER

blackened shrimp, crab, crawfish, lemon butter, dirty rice, seasonal vegetables
44

GULF COAST CLASSIC
blackened redfish, crawfish etouffée & grilled andouille sausage with red beans & rice
34.50

Garden + Kettle

LANDRY'S GUMBO
your choice: shrimp + crab, shrimp, or chicken + sausage
bowl 13

CORN + CRAB BISQUE
bowl
12.90

LANDRY'S HOUSE SALAD
cucumbers, tomatoes, pepperoncini, carrots, balsamic honey mustard
7.50
add to any entrée 4.99

CAESAR SALAD
traditionally garnished
11.90

ICEBERG WEDGE SALAD
red onion, bacon, tomatoes, blue cheese dressing
11.75

COMPLEMENT ANY SALAD
grilled shrimp 8.50
grilled salmon 15.50
herb crusted chicken 8.50

Sandwiches

served with french fries and onion strings

PO-BOYS

shrimp or fish
17.50
oyster 20.25

LANDRY'S GOLD BURGER

cheddar, traditionally garnished
17.25
add bacon 2

CRAB CAKE SANDWICH

remoulade
22.25

Mocktails

FLAVORED PALMER

available in Peach or Black Cherry Re'al Puree, fresh lemon juice, brewed ice tea
4

BERRY FAUX-JITO

fresh raspberry, blueberry, mint, lime juice, sparkling mojito mix
5

STRAWBERRY BASIL LEMONADE

Re'al Strawberry Puree, fresh strawberry, basil, lemon juice, club soda
5

SPARKLING CUCUMBER
Monin Cucumber, fresh cucumber, mint, lemon juice, honey, club soda
5

REFILLS ONLY
2.25

Platters + Pastas
add a house salad 4.99

PENNE ALFREDO
choice of blackened chicken or shrimp, tomatoes, peas, parmesan, alfredo
23.50

SHRIMP + CRAB CAPELLINI
shrimp, lump crab, angel hair pasta with lemon butter sauce
26.50

FRIED SEAFOOD PLATTER
shrimp, fried fish, seafood stuffed shrimp, french fries, onion strings
29
add 5 fried oysters | 7

BROILED SEAFOOD PLATTER
tilapia pontchartrain with lump crab + mushrooms, scallops, seafood stuffed shrimp, stuffed crab, broiled shrimp
34.90

Shellfish
add a house salad 4.99

SNOW CRAB
drawn butter, mashed potatoes
56

FRIED SHRIMP
french fries, onion strings
24.50

LOBSTER TAIL
drawn butter, mashed potatoes
49.90

Steaks + Poultry
add a house salad 4.99

TOP SIRLOIN
center cut sirloin, char-grilled, maître d butter, mashed potatoes
32

FILET MIGNON
char-grilled, maître d butter, mashed potatoes
6 oz. 41
8 oz. 48

RIBEYE
14 oz. char-grilled, maître d butter, mashed potatoes
58

CHICKEN + MUSHROOMS
mushroom cream sauce, dirty rice, seasonal vegetable
22.90

Sides

GARLIC SAUTÉED SPINACH
blistered grape tomatoes
7

DIRTY RICE
6.50

SHRIMP SKEWER
with entrée fried | blackened | broiled
8.50

LOBSTER TAIL
with entrée
39.90

ASPARAGUS
8.50

MASHED POTATOES
6.50
loaded 2

PIMENTO CHEESE GRITS
5

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed, please advise your server if you have any allergy concerns. For convenience, a Suggested Gratuity of 18% will show on guest checks for banquet events and parties of 8 or more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience.